

CAVIAR

with egg, chive, red onion, crème fraîche,
lemon potato blini

30 grams Black Pearl Osetra Reserve*	250
30 grams Black Pearl Osetra Royal*	300
30 grams Black Pearl Imperial*	375

SMALL PLATES

Charcoal grilled prawns with harissa butter*	34
Steak tartare with seeded lavash and lemon crème fraîche	32
Warm Half Moon Bay crab cake with apple & lovage*	34
Oysters with shallot mignonette*	25
Puglian burrata, grilled frisée, Frog Hollow pears, calamansi dressing and candied walnuts	30
Little gem Caesar salad with avocado	26

ENTRÉES

Rigatoni Bolognese	35
Fresh clam linguine*	36
Westholme Farm filet mignon with black garlic butter & rainbow chard	60
Lamb chops over charcoal, mint & labneh salad	50
Grilled whole branzino with heirloom tomatoes*	48

DESSERT

Chocolate Marquise	20
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*All fish is sourced sustainably and, whenever possible, locally.
For your convenience, a discretionary 20% service
charge will be included on all checks.